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IS 11069 (1984): Refined, bleached, hydrogenated, winterized and deodorized (RBHWD) Soybean oil [FAD 13: Oils and Oilseeds]

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Indian Standard

SPECIFICATION FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED (RBHWD) SOYBEAN OIL

UDC 665·335·2

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INDIAN STANDARDS INSTITUTION
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

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January 1985

Indian Standard

SPECIFICATION FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED (RBHWD) SOYBEAN OIL

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(*Continued on page* 9)

Indian Standard

SPECIFICATION FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED (RBHWD) SOYBEAN OIL

0. FOREWORD

0.1 This Indian Standard was adopted by the Indian Standards Institution on 15 September 1984, after the draft finalized by the Oils and Oilseeds Sectional Committee had been approved by the Chemical Division Council and the Agricultural and Food Products Division Council.

0.2 IS : 4276-1977* which covers five grades of soybean, namely, refined grade, semi-refined grade, degummed grade, raw Grade I and raw Grade II. With an expected production of around 8 lakh tonnes of soybean for the year 1984-85, there is a need for finding alternate uses for indigenous soybean oil as refined soybean oil for direct consumption purposes. At present, soybean oil finds outlet virtually in the manufacture of *vanaspati* only.

0.3 The problem of flavour reversion in soybean oil is a constraint in marketing the product as a direct consumption refined oil. Partial hydrogenation of the refined oil would resolve the problem to a great extent. The major precursor of these off-flavours that differentiate the soybean oil from other oils is the content of linolenic acid. Linolenate's role in flavour reversion is evidenced in the improvement in flavour stability that results when the oil is hydrogenated to remove the linolenate. The lowering of the linolenate content from the value usually found in refined, bleached, hydrogenated, winterized, deodorized soybean oil (RBHWD) results in considerable improvement in stability.

0.4 For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test, shall be rounded off in accordance with IS : 2-1960†. The number of significant places retained in the rounded

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*Specification for soybean oil (*first revision*).

†Rules for rounding off numerical values (*revised*).

off value should be the same as that of the specified value in this standard.

1. SCOPE

1.1 This standard prescribes the requirements and the methods of sampling and test for refined, bleached, hydrogenated, winterized and deodorized soybean oil (RBHWD).

2. TERMINOLOGY

2.1 For the purpose of this standard, the following definitions in addition to those given under **2** of IS : 548 (Part 1)-1964* shall apply.

2.1.1 *Winterizing* — Winterizing is the process of removing certain constituents or impurities from the oil which though soluble at medium and high temperature, crystallize and make the oil turbid or cloudy in cold weather.

2.1.2 *Refined, Bleached, Hydrogenated, Winterized and Deodorized Soybean Oil (RBHWD)* — Soybean oil which has been neutralized with alkali, bleached with bleaching earth or activated carbon or both, mildly hydrogenated using the nickel catalyst, reducing the iodine value and then winterized. The solid components that separate out during winterization are filtered through a suitable filter press to separate the solid portion from the liquid portion. The liquid portion so obtained goes to a deodorizer, where it is subjected to a high temperature under high vacuum. Permitted antioxidants and synergists may be added to improve its keeping property.

3. REQUIREMENTS

3.1 Description — The material shall be obtained from good quality soybeans (from the plant *Glycine* Max (L) Merrill Syn. *Glyeine Soja* Sieb and Zucc., fam. Leguminosae).

3.1.1 The solvent extracted oil shall be obtained from the oleaginous material using solvent hexane conforming to IS : 3470-1966†.

3.2 The material shall be clear and free from adulterants, sediments, suspended and other foreign matter, separated water, and added colouring and flavouring substances. The material shall have acceptable

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*Methods of sampling and test for oils and fats: Part 1 Methods of sampling, physical and chemical tests (*revised*).

†Specification for hexane, food grade.

taste and odour. It may contain permitted antioxidants in quantities prescribed under the *Prevention of Food Adulteration* (*PFA*) *Rules* of the Government of India.

3.3 Admixture with Other Oils — The material shall be free from admixture with other oils, when tested according to the methods prescribed in IS : 548 (Part 2)-1976*.

3.4 The material shall also comply with the requirements given in Table 1.

TABLE 1 REQUIREMENTS FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED SOYBEAN OIL

Sl No.	Characteristic	Requirement	Method of Test (Ref to Cl No.)	
(1)	(2)	(3)	(4)	
i)	Moisture and insoluble impurities, percent by mass, *Max*	0·1	5 & 6	IS : 548 (Part 1)-1964*
ii)	Colour in a 5¼-in cell on the Lovibond scale expressed as $Y + 5R$, not deeper than	6 (Shall not have a predominantly green colour)	13	
iii)	Refractive index at 40°C	1·463 0-1·467 0	10	
iv)	Saponification value	189 to 195	15	
v)	Iodine value (Wij's)	107 to 120	14	
vi)	Acid value, *Max*	0·5	7	
vii)	Unsaponifiable matter, percent by mass, *Max*	1·5	8	
viii)	Flash point, Pensky-Martens (closed), °C, *Min*	250	P : 21 (1970) of IS : 1448†	
ix)	Cloud point, *Max*	18°C	Appendix B	

*Method of sampling and test for oils and fats: Part 1 Methods of sampling, physical and chemical tests (*revised*).

†Methods of test for petroleum and its products: P 21 Flash point (closed) by Pensky-Martens apparatus (*first revision*).

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*Methods of sampling and test for oils and fats: Part 2 Purity tests (*third revision*).

3.5 Optional Requirement — The material shall also pass the insoluble bromide test as given in Appendix A, if agreed to between the supplier and the purchaser.

4. PACKING

4.1 The material shall be supplied in suitably sealed and well-closed containers, as agreed to between the purchaser and the supplier.

5. MARKING

5.1 The containers shall be marked with the following particulars:

a) Name and grade of the material;
b) Net mass of the material;
c) A statement that permitted antioxidants have been added in prescribed quantities, if added;
d) Manufacturer's name and/or his recognized trade-mark, if any;
e) Batch No. or lot No. in code or otherwise; and
f) Month and year of manufacture.

5.1.1 The containers may also be marked with the ISI Certification Mark.

NOTE — The use of the ISI Certification Mark is governed by the provisions of the Indian Standards Institution (Certification Marks) Act and the Rules and Regulations made thereunder. The ISI Mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well-defined system of inspection, testing and quality control which is devised and supervised by ISI and operated by the producer. ISI marked products are also continuously checked by ISI for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the ISI Certification Mark may be granted to manufacturers or processors, may be obtained from the Indian Standards Institution.

6. SAMPLING

6.1 Representative samples of the material shall be drawn as prescribed under 3 of IS : 548 (Part 1)-1964*.

7. TEST METHODS

7.1 Tests shall be carried out in accordance with the methods prescribed in IS : 548 (Part 1)-1964*, IS : 548 (Part 2)-1976†, IS : 1448 (P : 21)-1970‡ and Appendix B as specified in col 4 of Table 1.

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*Methods of sampling and test for oils and fats: Part 1 Method of sampling, physical and chemical tests (*revised*).

†Methods of sampling and test for oils and fats: Part 2 Purity tests (*third revision*).

‡Methods of test for petroleum and its product: (P : 21) Flash point (closed) by Pensky-Martens apparatus (*first revision*).

7.2 Quality of Reagents — Unless specified otherwise, pure chemicals and distilled water (*see* IS : 1070-1977*) shall be used in tests.

NOTE — 'Pure chemicals' shall mean chemicals that do not contain impurities which affect the test results.

APPENDIX A

(*Clause* 3.5)

TEST FOR INSOLUBLE BROMIDES

A-1. PROCEDURE

A-1.1 Dissolve in a test tube about 6 g of the material in 12 ml of a mixture of equal parts of chloroform and acetic acid.

Add bromine, dropwise, until a slight excess is indicated by the colour, keeping the solution at 20°C. Allow the mixture to stand for at least 15 minutes and place the test tube in boiling water.

A-1.2 The material shall be taken to have passed the test if the solution when kept in boiling water, does not become cloudy on account of insoluble bromides.

APPENDIX B

[*Clause* 7.1, *and Table* 1, *Sl No.* (ix)]

DETERMINATION OF CLOUD POINT

B-0. GENERAL

B-0.1 Cloud point is that temperature at which, under the conditions of this test, a cloud is induced in the sample caused by the first stage of crystallization.

B-1. APPARATUS

B-1.1 Oil Sample Bottles — 115 ml.

B-1.2 Thermometer

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*Specification for water for general laboratory use (*second revision*).

B-1.3 Water bath made up of water or chipped ice and water depending upon the temperature required. The temperature of cloud bath shall neither be less than 2°C nor more than 5°C below the cloud point. A beaker or sauce pan is a convenient container for this purpose.

B-2. PROCEDURE

B-2.1 The sample must be completely dried before making the test. Heat 60 to 75 g of the sample to 130°C immediately before carrying out the test. Pour about 45 ml of the heated sample into an oil sample bottle.

B-2.2 Begin to cool the bottle and contents in the water bath, stirring enough to keep the temperature uniform. When the temperature has reached a temperature of about 10°C above the cloud point, begin stirring steadily and rapidly in a circular motion so as to prevent supercooling and solidification of fat crystals on the sides or bottom of the bottle.

B-2.3 From this position onwards do not remove the thermometer from the sample, since to do so air bubbles may be introduced which will interfere with the test. The test bottle is maintained in such a position that the upper levels of the sample in the bottle and the water in the bath are about the same.

B-2.4 Remove the bottle from the bath and inspect regularly. The cloud point is that temperature at which that portion of the thermometer is no longer visible when viewed horizontally through the bottle and the sample.

(*Continued from page* 2)

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INTERNATIONAL SYSTEM OF UNITS (SI UNITS)

Base Units

QUANTITY	UNIT	SYMBOL
Length	metre	m
Mass	kilogram	kg
Time	second	s
Electric current	ampere	A
Thermodynamic temperature	kelvin	K
Luminous intensity	candela	cd
Amount of substance	mole	mol

Supplementary Units

QUANTITY	UNIT	SYMBOL
Plane angle	radian	rad
Solid angle	steradian	sr

Derived Units

QUANTITY	UNIT	SYMBOL	DEFINITION
Force	newton	N	1 N = 1 kg.m/s^2
Energy	joule	J	1 J = 1 N.m
Power	watt	W	1 W = 1 J/s
Flux	weber	Wb	1 Wb = 1 V.s
Flux density	tesla	T	1 T = 1 Wb/m^2
Frequency	hertz	Hz	1 Hz = 1 c/s (s^{-1})
Electric conductance	siemens	S	1 S = 1 A/V
Electromotive force	volt	V	1 V = 1 W/A
Pressure, stress,	pascal	Pa	1 Pa = 1 N/m^2

AMENDMENT NO. 1 OCTOBER 1995
TO
IS 11069 : 1984 SPECIFICATION FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED (RBHWD) SOYBEAN OIL

(*Page* 3, *Foreword, clause* **0.3**) — Add the following clause **0.4** after clause **0.3** and renumber the subsequent clause:

'**0.4** A scheme for labelling environment friendly products to be known as ECO Mark has been introduced at the instance of the Ministry of Environment and Forests (MEF). The ECO Mark shall be administered by the Bureau of Indian Standards (BIS) under the BIS Act, 1986 as per the Resolution No. 71 dated 20 February 1991 as published in the Gazette of the Government of India vide GSR 85(E) dated 21 February 1991. For a product to be eligible for marking with the ECO Mark it shall also carry the Standard Mark of BIS for quality besides meeting additional optional environment friendly (EF) requirements. The EF requirements for Soybean oil are therefore being included through an amendment.

This amendment is based on the Gazette Notification No. 678 dated 30 August 1994 for Labelling Edible Oils, Tea and Coffee as environment friendly products, published by the Ministry of Environment and Forests.'

(*Page* 6, *clause* **3.5**) — Add the following clauses after clause **3.5**:

'**3.6 Optional Requirements for ECO Mark**

3.6.1 *General Requirements*

3.6.1.1 The product shall conform to the requirements of quality prescribed under clauses 3.1 to 3.5.

3.6.1.2 The manufacturers shall produce to BIS environmental consent clearance from the concerned State Pollution Control Board as per the norms laid down under the *Water (Prevention and Control of Pollution) Act,* 1974; *Air (Prevention and Control of Pollution) Act,* 1981; *Water (Prevention and Control of Pollution) Cess Act,* 1977 respectively, along with the authorization, if required under the *Environment (Protection) Act,* 1986, while applying for ECO Mark.

3.6.2 *Specific Requirements*

3.6.2.1 The product shall not contain aflatoxin, more than 5 mg/kg, when tested by the method prescribed in Appendix C.

3.6.2.2 The pesticide residues, if any, shall not exceed the tolerance limits as prescribed in the *Prevention of Food Adulteration Act,* 1954 and *Rules* made thereunder.

3.6.2.3 Only permitted antioxidants not exceeding the quantities specified against each as prescribed under the *Prevention of Food Adulteration Act,* 1954 and *Rules* made thereunder, shall be used, if required.

3.6.2.4 The product shall not contain any of the toxic metals in excess of the quantities prescribed in Table 2.

TABLE 2 LIMITS FOR TOXIC METALS

SL NO.	CHARACTERISTIC	REQUIREMENT	METHOD OF TEST, REF TO
i)	Lead, mg/kg, *Max*	5.0	15 of IS 1699 : 1995*
ii)	Arsenic, mg/kg, *Max*	0.5	do
iii)	Cadmium, mg/kg, *Max*	1.0	do
iv)	Mercury (total) mg/kg, *Max*	0.25	do

*Methods of sampling and test for food colours (*second revision*).

(*Page* 6, *clause* 4.1) — Add the following clause **4.1.1** after clause **4.1**:

'**4.1.1** For ECO Mark the product shall be packed in such packages which are made from recyclable (that is which can be re-processed to manufacture any useful product) or biodegradable materials.'

(*Page* 6, *clause* **5.1.1**) — Add the following clause **5.2** after clause **5.1.1**:

"**5.2** For ECO Mark the containers shall be marked with the following information:

a) List of identified critical ingredients in descending order of quantity, percent by mass, which shall include 'made from soybean oil';

b) The brief criteria for which the product has been labelled for ECO Mark; and

c) Shelf life of the product."

(*Page* 8, *clause* B-2.4) — Add the following Appendix after clause B-2.4:

'APPENDIX C

(*Clause* 3.6.2.1)

DETERMINATION OF AFLATOXIN

C-1 REAGENTS

C-1.1 Acetone, 70 Percent — 700 ml acetone in 300 ml distilled water.

C-1.2 Acetone, 20 Percent — 200 ml acetone in 800 ml distilled water.

C-1.3 Lead Acetate, 20 Percent — 200 g neutral acetate in distilled water and 3 ml glacial acetic acid, diluted to one litre.

C-2 PROCEDURE

C-2.1 Dissolve 30 g sample in 100 ml hexane.

C-2.2 Extract with 3 × 50 ml 70 percent acetone.

C-2.3 To the extract add 60 ml distilled water and 20 ml lead acetate.

C-2.4 Boil to reduce volume to 150 ml. Cool to about 20°C.

C-2.5 Filter and wash with 20 percent acetone.

C-2.6 Extract filtrate and washings with 3 × 50 ml chloroform.

C-2.7 Pass chloroform layer through anhydrous sodium sulphate.

C-2.8 Concentrate to 50 ml and spot on TLC plate.

C-3 CALCULATION

$$\text{Aflatoxin, mg/kg} = \frac{V \times s \times 1\,000}{v \times m}$$

where

V = volume of extract in ml,

v = volume of extract giving minimum observable fluorescence in µl,

m = mass of sample in g, and

s = standard toxin giving minimum observable fluorescence in mg.'

(FAD 44)

Reprography Unit, BIS, New Delhi, India

AMENDMENT NO. 2 MARCH 2002
TO
IS 11069 : 1984 SPECIFICATION FOR REFINED, BLEACHED, HYDROGENATED, WINTERIZED AND DEODORIZED (RBHWD) SOYBEAN OIL

(*Amendment No.* 1, *page* 2, *clause* **3.6.2.1**) — Substitute '5 µg/kg' *for* '5 mg/kg '.

(FAD 44)

Reprography Unit, BIS, New Delhi, India